

Sweet Mini Horns



What to tell you about these sweet mini horns, they are a real pleasure for your taste buds. You get 64 mini horns from this mixture and when I make them, they disappear at the speed of light.

INGREDIENTS FOR PASTRY :

200 g of milk spread (i.e. Philadelphia)

200 g of cold butter (or margarine for cakes)

300 g of flour

OTHER INGREDIENTS :

100 g of ground walnuts

90 g of sugar

90 g of brown sugar

1 tea spoon of grated lemon peel

1 tea spoon of cinnamon

1 package of vanilla sugar

PREPARATION :

1 . make very sticky pastry out of the stated ingredients ...

2 . put the pastry on transparent foil with a spoon, wrap it well and leave it the fridge overnight...

3 . the next day put the walnuts, all three sorts of sugar, lemon peel and cinnamon in a bowl, and mix well just with a spoon ...

4 . divide the mixture of dry ingredients in 4 small bowls evenly, so that each bowl contains the same amount of dry mixture ...

5 . take the pastry out of the fridge and divide it in 4 equal parts while the pastry is still on the foil ...

• **EACH BALL OF PASTRY HAS ITS BOWL WITH DRY MIXTURE** •

6 . take one ball of pastry and put other three balls back into the fridge to let the pastry stay cool, so you can work with it more easily ...

7 . put 2 spoons of walnut mixture on the work top, roll the first part of pastry over it from all sides, so it stops being sticky ...

8 . form a ball out of the pastry and roll it out in a circle with a diameter of ca. 26 cm

• **IT IS OBLIGATORY TO SPRINKLE THE PASTRY WITH WALNUT NUTS FROM BOTH SIDES WHILE ROLLING IT OUT, DURING ROLLING YOU SHOULD TURN THE PASTRY OVER TO AVOID ITS STICKING** •

9 . cut the pastry in 16 equal parts ... SEE THE VIDEO !!!

10 . roll the horns up ! Roll the outer and wider part towards the inner corner ...

10 . line the horns on a big baking tray covered with parchment paper, do not forget to leave a small distance among them ...

11 . put mini horns in the pre-heated oven at 175 – 180

degrees and bake them for ca . 16 minutes (it depends on your oven) ... Horns are ready when they get a light golden colour ...

NOTES AND ADVICE :

Horns are still soft when you take them out of the oven, so do not be deceived and do not think they are not baked well enough.

Mini horns have to be cooled down completely to be ready for gastronomic enjoyment.

If you eat the horns warm, you will have a feeling that the pastry is raw from inside, because butter has not hardened yet, so let them cool down completely.

Baked horns must not be put one over another if they are hot or warm, because they will stick together.



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